CHIC

APPETIZERS

NEW-STYLE CAESAR SALAD

ROMAINE SPEARS, BRIOCHE CROUTONS, CREAMY CAESAR DRESSING

GRILLED CATALAN SHRIMP

SOPRESSATA, PICKLED PEPPERS, CILANTRO EMULSION

FRESH MOZZARELLA & BEET SALAD

SHAVED BEETS, FENNEL AND BURATTA CHEESE

BEEF CARPACCIO*

THINLY SLICED FILET MIGNON, SEARED RARE, CRISPY SOURDOUGH AND HORSERADISH CRÈME FRAÎCHE

BABY LETTUCE SALAD

GOAT CHEESE, TRUFFLE-HONEY VINAIGRETTE

PASTRAMI-CURED SALMON*

CAPER-EGG REMOULADE, TOASTED BAGEL CHIPS

JUMBO LUMP CRAB CAKE

HERBED FRISEE LETTUCE, CHIPOTLE MAYONNAISE

PLUM TOMATO TARTARE

RED ONION, GREEN BEANS, HERB OILS, SEA SALT

Gluten-free, lactose-free, and vegetarian options available. Ask your waiter.

STYLISH NEVER TASTED

WHERE THE FRESHEST INGREDIENTS
ARE EVOLVED TO THE HEIGHT OF
CONTEMPORARY CUISINE

ENTRÉES

POTATO-CRUSTED ICELANDIC COD

PEPPERED SHALLOTS AND GLAZED CARROTS, TRUFFLE-CHAMPAGNE BEURRE BLANC

ROASTED BEEF RIB EYE*

CREAMED SPINACH, ROASTED CORN SALSA

GRILLED LAMB T-BONE*

BRIE CHEESE POTATO GRATIN, ROASTED RED PEPPER EMULSION

SLOW COOKED VEGETABLE CASSOULET

CANNELLINI BEANS, TOMATOES, HERB BREADCRUMBS

CRISPY CRUSTED CHICKEN

SMOKED BACON, CARAMELIZED ONION, POTATOES, HONEY-DIJON MUSTARD JUS

BAKED SALMON STRUDEL

SWEET CARROT, GREEN ASPARAGUS, DILLED HOLLANDAISE SAUCE

MEDITERRANEAN SEA BASS

TURNIPS, WILD FENNEL DRESSING

PAN-ROASTED AUSTRALIAN BARRAMUNDI

SAUTÉED SPINACH, RADISH, PINEAPPLE AND CAPER BROWN BUTTER

 *Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.